



## Max Allen at Pastuso Restaurant

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Peruvian food is relatively new to Melbourne but thank goodness it's here! This wonderful private dining experience at Pastuso restaurant is an alternative corporate event that will take your team through the vibrant cuisine of Peru with the award-winning wine writer Max Allen.

Chef Alejandro Saravia has created a menu, which takes each guest on a path of discovery along the coast, the Andes and the jungles of Peru's beautiful food culture.

This hosted dinner is really an awe-inspiring way to enjoy Melbourne's renowned food and wine scene, opening your minds to new flavours & possibilities. A perfect way to show your team how much you appreciate them.

### MENU

Ruby red snapper cured in lemon juice with caramelized sweet potato and cancha

Beef loin and fish skewers with grilled vegetables, huacatay and aji amarillo sauce

1/2 chicken smoked and roasted served with a traditional aji amarillo and huacatay salsa

Grilled butter beans with sugar snaps, snow peas, turnips and Peruvian olives.

Fried cassava chips with spicy rocoto mayonnaise

Peruvian panacotta, cinnamon sponge and caramelised white chocolate

### BEVERAGE PACKAGE

The meal includes a pisco sour cocktail on arrival. Plus a three-hour beverage package of outstanding South American sparkling, red, & white wine and Argentinian beer, also includes sparkling water, soft drinks and juice.

Max Allen is wine columnist for The Financial Review, wine editor of Australian Gourmet Traveller, and a regular contributor to wine magazines around the world. In 1999 Max's first book, Red and White: Wine Made Simple, won the prestigious André Simon Memorial Award.

He was the first Australian to be named Wine Communicator of the Year by the International Wine and Spirit Competition; and at the 2011 Louis Roederer Wine Writers Awards in London he won the Best Wine Book trophy for The Future Makers: Australian Wines for the 21st Century.

COST - \$225pp - minimum 20 guests.

This event is held in Melbourne's CBD and runs for approximately 3 hours.

**Melbourne Food Experiences**

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